



Pumpkin Cake

Makes: 4 layer, 8-inch cake

Ingredients:

For the cake:

2 large eggs

½ cup buttermilk

⅓ cup water

⅔ cup pumpkin puree

⅓ cup neutral oil

1 cup packed dark brown sugar

¾ tsp. pumpkin pie spice

2 cups all-purpose flour

2 tsp. baking powder

1½ tsp. kosher salt

1 tsp. baking soda

Orange cake drip

Yellow, orange, pink, brown,

and green gel food coloring

For the frosting:

1 cup unsalted butter, softened

8 ounces cream cheese, softened

6 cups confectioners' sugar

½ tsp. kosher salt

Vanilla, pie spice, or other flavorings

as desired

Method:

1. Prepare the cake: Preheat the oven to 350 F. Line two 8-inch cake pans with parchment paper, and spray to coat with nonstick cooking spray.
2. In a large bowl, whisk to combine eggs, buttermilk, water, pumpkin puree, oil, brown sugar, and pie spice.
3. Add flour, baking powder, salt, and baking soda; whisk or stir until smooth.
4. Portion about 1 cup of batter into each pan, and bake for 18-20 minutes or until the cakes spring back to the touch.
5. Unmold onto a cooling rack and line pans again with parchment and spray. Repeat with remaining cake batter.
6. Allow cakes to cool completely, then chill for easier stacking.
7. Prepare the frosting: Beat the butter and cream cheese to combine. Slowly beat in confectioners' sugar and beat until smooth and fluffy. Add salt and flavorings as desired.
8. Use frosting to fill and stack cake layers. Coat with a crumb coat of frosting and chill until firm.
9. Coat again for a smooth finish and chill. Top with warmed cake drip.
10. Color remaining frosting in pastel fall shades, and use to pipe pumpkins, leaves, and other decorations onto cake as desired.